



LOCATION:
Italy > Piedmont >
Roero Riserva DOCG

VARIETY:
Nebbiolo

WINEMAKERS:
Paolo & Aldo Demarie



SCIENCE

ABV: 14.5%
SUGARS: <3 g/l
TOTAL SO₂: < 80 mg/l
TOTAL ACIDITY: 5.6 g/l

Demarie Roero Riserva

EXPERIENCE

NAME: The Roero Riserva represents the oldest and best estate vineyard. One of the finest examples of the DOCG

CHARACTER: Lush and elegant, the flavors are similar to that of Barolo and Barbaresco but the texture is softer and more round. This wine will age gracefully but is also ready to drink after the 3 years of aging before it is released.

ENJOY WITH: Braised and roasted meats like lamb or beef, wild game, rich pan sauces, roasted root vegetables, and mushrooms. Aged cheeses and cured pork sausages.

BEST RESULTS: Serve at 60-65° F, delicate decant, up to a half hour recommended.

EXPRESSION

FERMENTATION & EXTRACTION: Local yeast fermented in cement tanks, 20 to 25 days maceration with manual punch downs.

ELEVAGE: Aged 18 months in French oak (30% new) and aged in bottle for an additional 18 months before release.

FINING & FILTERING: Unfined and unfiltered, vegan.

SULFUR: Only added when absolutely necessary to maintain the integrity of the wine throughout the process.

SOURCE

FARMING: Practicing organic.

LAND: A single steep hillside vineyard, 1.5 hecatres in the Torion MGA, north, the soils are sandy, marl-sandstone, with fossilized seashell, good drainage and southern exposure at 800-1,000 feet a.s.l.

VINE: Planted in 1947, these are the oldest vines on the Demarie property yielding a third of a typical vineyard in the area. dry-farmed, Guyot.

HARVEST & PRODUCTION: 1,600 wooden 6-pack cases produced.

